



T H O R N T O N ' S
R E S T A U R A N T

**WE ARE PROUD TO INTRODUCE
OUR 3RD WINE DINNER
WITH: **STEPHANE MONTEZ, MONTEZ WINERY**
ON WEDNESDAY THE 26TH OF MAY**

Fillet of Wild Atlantic Turbot with Fresh Garden Peas

'Abrupt', Methode Traditionelle N.V

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*Quail wrapped in Brioche with Savoy Cabbage, Foie Gras,
Pearl Onions, Light Condrieu Sauce*

Condrieu 'Les Grandes Chaillees' 2008

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*Slowly Cooked Lobster, Mille Feuille of Ratatouille,
Lobster Consommé*

Condrieu 2005

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Milk Fed Wicklow Lamb with Hand Picked Wild Garlic Leaves

St. Joseph 'La Cuvee du Papy' 2007 (magnum)

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Milleens Cheese with Apple and Grape Juice

Cote-Rotie 'Fortis' 2007

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Dark Chocolate Mousse with Mango and Passion Fruit

'Les Raisins Perdus' 2002

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Coffee or Tea with Petit Fours

€185

Please book soon as spaces are limited



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WINE DINNER

26th of May 2010

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